

## IS RIVAL OF EIFFEL

Woolworth Structure in New York Is Highest in U. S.

Mega Building Scrapes the Sky at 750 Feet—Edifice When Complete Will Have Cost Owners \$13,500,000.

New York.—The Woolworth building, now almost completed, holds the record for height among all buildings ever erected by man. It is true, the Eiffel Tower in Paris is 234 feet higher, but it is a mere steel skeleton and cannot be classed as a building in the sense accepted for that term. The building proper, which occupies an area of 30,000 square feet, is 384 feet high and is surmounted by a tower, 85 by 84 feet, rising 366 feet above the main part of the building. The following list of the tallest structures raised by man may be interesting for purposes of comparisons:

	Feet.
Colossus of Rhodes.....	116
Pantheon, Rome.....	150
St. Isaac's, St. Petersburg.....	355
Statue of Liberty (highest statue).....	305
Great Pyramid of Cheops.....	450
St. Peter's, Rome.....	400
Rouen Cathedral.....	500
Cologne Cathedral.....	516
Washington Monument.....	555 1/2
Singer Building.....	612 1/2
Metropolitan Tower.....	700 1/2
Woolworth Building.....	750
Eiffel Tower.....	984

The work of excavating for the foundations of the Woolworth building was begun on Nov. 4, 1910. Sixty-six caissons were sunk to a depth of 115 feet until they reached solid rock and the sixty-six concrete piers, resting on the rock, constitute the foundation of the structure.

The foundation was completed in the fall of 1911, when the erection of the steel frame was begun. The latter was completed in July of last year, and the brick and stone work was completed at the beginning of the present year. Twenty-four thousand tons of steel went into the making of the building and the total weight of the structure is estimated at 250,000 tons.

The building has fifty-five floors, twenty-five of which are in the tower, and the aggregate floor space is about thirty-three acres. The building and tower together contain about 2,000 offices, with 3,000 windows and as many doors.

To enable the occupants of the building to reach their respective floors there are thirty-four passenger elevators, of which twenty-four are grouped near the Broadway entrance, while the others are near the entrance from Barclay street and Park place.

The equipment of the building when fully completed will be thoroughly modern and as nearly perfect as it is possible to make it. The fifty-fourth floor will be used as an observatory,

## HE WILL HAVE HIS HAIR CUT ON MARCH 4



This is E. F. Bockwell of Kansas, who vowed, when McKinley defeated Bryan in 1896, that he would not have his hair cut until a Democratic president had taken the oath of office. He will attend the inauguration of Woodrow Wilson and immediately thereafter will be divested of his luxuriant locks.

and on top of the structure, beneath the gigantic flag, will be placed a powerful searchlight. The twenty-eighth floor will be occupied by a luncheon club, and in the basement there will be a swimming pool, a restaurant and a rathskeller.

The total cost of the building is estimated at about \$13,500,000, of which amount \$4,500,000 was paid for the ground. The building was erected for F. W. Woolworth, who was born poor at Rodman, N. Y., April 13, 1852, went through public school and a business

college, and in 1879 opened the first "five-cent store" at Utica, N. Y. The venture prospered, and he extended his business to other cities, and now has a chain of more than 300 such stores throughout the country, from which he derives an enormous income.

More than half of the capital required for the erection of the Woolworth building was contributed by capitalists in France. The rent roll of the building is expected to be about \$2,500,000 a year.

## STOPS QUEEN TENDING SICK

King Ferdinand of Bulgaria Orders Her to Cease Work Among Invalid Soldiers.

Sofia, Bulgaria.—King Ferdinand has commanded his queen to cease her labors for invalid soldiers.

She has been working very hard, both at the front and in her own hospital here, where she has German nurses.

Ferdinand is terribly afraid of infection, and will not enter a hospital or have a surgeon or nurse near him. He has kept his queen in perpetual quarantine because she has always



Queen Eleonor of Bulgaria.

been tending the sick and the wounded. He has aged much since the war began, for he works day and night, besides feeling tremendous responsibility.

Before Princess Eleonor of Reuss married Ferdinand, who then was prince of Bulgaria, she had achieved world-wide fame for her charitable works. For some years she lived with the Sisters of Charity at Laebben, Germany, being practically one of them. When Japan made war on Russia in 1904, she went into the field as a military nurse and remained with General Kuropatkin's army, until peace was concluded.

She broke the "Law." Pittsburg, Pa.—Viola Burbach, aged eighteen, president of the Bachelor Maiden's club of Homewood, eloped with Wilbert Webblageram. She was the first of her club to break the "law."

## POVERTY PARTS AGED PAIR

Couple Wedded Fifty Years Tearfully Separate After a Technical Charge of Abandonment Is Heard.

Chicago.—A thread of romance, spun fifty years ago between the lives of John Goode and his then girl bride, was broken when the white-haired couple stood tottering before the bar in the court of domestic relations.

It was the little, bent old woman who first quavered out her story.

"I guess John and I've come to the parting of the road," she began. "And—judge, we—we were married fifty year ago—fifty year ago."

The old man raised his head for a moment. He looked at Judge Gemmill with apology.

"You see, judge, I am a poor man, now. I sell chewing gum on a street corner and business is poor. I—can't buy her very much, any more, and you know how it is with women; they need more'n a man."

The aged man and woman looked wistfully into each other's eyes.

"I did my best, Margaret," the man whispered across to his wife, and the old woman blinked and whispered back:

"I know you did, John; I know you did."

But the story that the court listened to was not a perfect story, for the broken thread of romance was not to be mended. Although the technical charge of wife abandonment brought against the man was dismissed, the husband and wife parted in the courtroom, each to go a separate way for the remainder of life.

"It isn't that you haven't been good to me," the aged woman said as she hobbled from the room, "but—you know how it is with you—selling gum."

The old man looked after her and called out his good-by answer: "Yes, Margaret, I know."

## DIGGER PARALYZED IN GRAVE

Fellow Workmen Find Him in Throgs of Death in Cemetery at Guildford, England.

London.—Sounds from an open grave startled men at work in Guildford (Surrey) cemetery. They found a fellow workman, who had a paralytic stroke, at the bottom of a grave which he was digging. He died shortly after being removed from the excavation.

## CRIES FOR HIS NEGRO CHUM

Son of His Father's Coachman Sent on Flier to Palm Beach to Play With Vinson McLean.

Washington, D. C.—"Send for 'Jack' Johnson," said Vinson Walsh McLean, the \$100,000,000 baby, as he gazed disdainfully at his expensive toys and other allurements of Palm Beach. "I want 'Jack' Johnson to play with me."

Of course "Jack" Johnson was wired for, with instructions to start at once. By the way, he is not the pugilist, but a seven-year-old Washington darky boy. When the message summoning him arrived "Jack" almost rolled his eyes out of his



Vinson Walsh McLean.

head. He often played with Vinson in the private park at Friendship, but to go to Palm Beach and play with him was beyond his wildest dreams.

To conquer entering a captured city ever was as proud as "Jack" Johnson appeared as he waved good-by to envious friends from the window of a Palm Beach flier. He had a good cause for pride, for in Vinson's acquaintance in Washington are scores of millionaires and youthful sprigs of foreign nobility. But he passed them all by for the fun of making sand castles with "Jack" Johnson, the son of one of his father's stablemen.

Cat Caused Darkness. Winsted, Conn.—A cat chased up a pole by a dog, short circuited the city light wires and caused three hours of darkness.

## HEARD MUSICAL GHOST

AUTHOR'S EXPERIENCE SOMETHING NEW IN SPOOK LINE.

Sounds Too Long Continued to Be Explained Away as Illusion, and Listeners Are Satisfied It Was a Spirit Visitor.

I have never seen a ghost, but once in the company of a friend I heard a ghost sing.

It was in London. I must not mention the house, because to say a house is haunted in London is criminal libel. This house was haunted. I knew it was haunted, but the ghost had never troubled me. It bothered a friend of mine who spent an autumn in the house, by tramping up the stairs in the middle of the night. It troubled my secretary, who used to work alone in the house in the evening sometimes, by opening and shutting the doors. It troubled the police by lighting up the house and giving a false alarm of burglars in the middle of the night. It never troubled me. I never saw it. I never felt it. I never heard it till this once.

It was about one o'clock in the morning. I was sitting in my sitting room with a friend whom I will call X, who is a well-known author. (One generally adds in a ghost story, "and who was a hard-headed man of business, utterly skeptical and completely matter of fact," as if that had anything to do with it.) We had just come in and were expecting another friend who lived in the house, and we were sitting up for him. We were talking about Swinburne's verse, and I took down the first edition of *Atalanta in Calydon*, which I then possessed and which I foolishly sold for a small sum (it was immediately afterward resold at an auction for a large sum and went to America, and is now in some collector's library), and I read out a passage. As I was reading, we heard singing next door. I said, "There's Phil," and didn't pay any further attention, as I expected him to come in, and I went on reading. But the singing continued. It sounded foreign—like Spanish. This didn't surprise us, as Phil was in the habit of singing Provencal songs. The singing went on, and as he didn't come in, we went to meet him and opened the door. The next room was a tiny ante-room opening into another sitting room, and beyond this again was the smallest of bedrooms—not bigger than a cupboard. There was nobody there, but the singing went on; such curious singing, too; strange, alien, faint, tinkly, as if four confused voices were singing the song of an earlier century; it was unreal and it had a kind of burr in it, as if you were listening to voices on a telephone that is out of order. We walked through the rooms and we walked behind us still going on; and in the bedroom we found our friend asleep in his bed. Then the singing stopped. Now, as we walked through the sitting room, I noticed my friend's hair, in Kipling's phrase, sitting up. I daresay he noticed the same thing about mine, or he would have done so had I any hair to notice.—Metropolitan.

Photographing Thoughts. Not long ago the claim was made in Japan that Japanese scientists had actually photographed thought. Just how thoroughly the scientific world at large was convinced of this is a question, but the announcement did create considerable discussion. Dr. Max Baft of Clark college, Worcester, Mass., evinced unusual interest in this, and in his discussion he observed that a good way of taking photographs of thoughts would be to expose the film in a vacuum tank while the subject whose thoughts were to be caught or the sensitized plate would lean his head against his tank.

Another method which might result in some interesting results, according to Dr. Baft, might be to take an unexposed film roll, and have two subjects unroll it in a dark room and each develop it together; at the same time they should not speak, but should each continue to think intently upon some single subject previously agreed upon.

## THE PLEBEIAN CABBAGE.

Cabbage, with onions, have gained an unenviable reputation because of their odoriferousness, but cabbage is a wholesome vegetable, and one which contains mineral salts which are needed in the blood.

One reason that we tire of certain vegetables is that they are served in so few ways; we grow to dislike them. If a change of serving could be often made, and a little more care to have a variety, these common vegetables would be more welcome on our tables.

Cabbage cooked with an onion, chopped and served in a white sauce is an unusual, but very good, way of serving that vegetable.

Stuffed Cabbage.—Cut out the stalk end of a firm head of cabbage, leaving the hollow shell. Tie the cabbage in a thin cloth and boil until tender, then carefully remove the cloth and fill with seasoned stuffing of chopped meat, bread crumbs and seasoning; then bake in a hot oven until the cabbage is brown.

Hot Slaw.—Shred a head of cabbage, and pour over the following dressing: Beat two egg yolks, add two tablespoonfuls of water, a tablespoonful of butter melted, a dash of salt and a quarter of a cup of vinegar. Cook this dressing over hot water and pour over the shredded cabbage while hot. Heat the cabbage and serve hot.

## Where the Doctor "Fell Down."

A family physician, calling at a north side home a few days ago, was admitted by a solemn-faced little girl seven years old, and found himself summarily dismissed from further service in the family, despite the fact that he was attending the father, who was ill.

"And may I ask why?" he queried as he had believed himself a favorite with the small person before him. There was no hesitancy in the reply. "Because," said she, "you come here for a long, long time and you never have brought a baby to this house. Ellnor (J.'s doctor brought them a little brother last night and we want a new doctor."—Indianapolis News.

## Then He Followed Suit.

The shade boldly strode through the portal and addressed St. Peter.

"I," he said, "am a vaudeville head liner. I made an international reputation as a singer of popular songs. On earth I was some guy. I presume my accommodations here will be in keeping with my reputation."

"Certainly," agreed St. Peter. "I have you in my book under the title 'He Walked Right in and Turned Around and Walked Right Out Again.'"

## The Kitchen Cabinet



### WHAT SHALL WE HAVE FOR DINNER?

To the methodical, systematic housewife, who plans her meals often a week in advance, there is a vast field for individuality and ingenuity in the planning of a meal; but the thrifless, indolent woman, who spends her time in needless ways and a few moments before the meal time tears into the house or the kitchen to prepare or see to the preparation of the food, there is a limited field, as preparation and thought are both necessary to have a well balanced meal, together with variety and economy.

Steaks and chops are often the poor man's food, because the wife does not take time to prepare in the thousand appetizing ways the coarser, cheaper cuts of meat. Long, slow cooking develops the flavor, and that long cooking must be planned for, often, the day before.

It should be the pride of every housekeeper to work toward getting as much as possible out of the time, money and energy spent.

Beef Rolls.—Cut thin, round steak into oblong pieces, and on each piece place a spoonful of sausage meat; roll up and tie with a string. Dredge with flour, pepper and salt, brown in pork fat and put into a casserole. To the fat add a tablespoonful of flour; stir until brown, add a pint of water and cook until smooth. Season and pour over the rolls, cover and simmer in the oven for two hours. Take off the strings before serving.

Parsnip Fritters.—A very nice fritter, and one that is easy to prepare, may be made from cold cooked parsnips. Season and mold the parsnips and dip in a thin fritter batter, drop in hot fat and fry; drain on paper and serve hot. Many people who refuse the vegetable fried will enjoy it this way.



IT IS like taking the sun out of the world to bereave human life of friendship, than which the mortal gods have given man nothing better, nothing more gladdening.—Cicero.

### COLLECTION OF PUDDINGS.

During the winter months puddings that are rich and hearty may be served with greater frequency than in the warm weather.

Golden Pudding.—Add to a half cup of molasses a half cup of butter, a half cup of sour milk and one and a half cups of flour, one egg well beaten, a pinch of salt and one-half teaspoonful of soda; mix, and beat well and steam two hours.

Serve with this the following sauce: One egg, half a cup of butter, one cup of sugar, two tablespoonfuls of flour and a pint of boiling water. Flavor with either lemon or vanilla.

An egg sauce would be good with the above pudding. Beat two eggs well, add a cup of milk, a fourth of a cup of sugar, and flavor to taste.

Baked Indian Pudding.—Scald a quart of milk; stir in three-fourths of a cup of corn meal. Cook well; add a third of a cup of molasses, a pinch of salt. Beat two eggs, add a cup of cold milk to them, and pour into the pudding. Add a few raisins, stir occasionally the first half hour. Bake two hours.

Fruit Dumplings.—To a quart of flour add two teaspoonfuls of baking powder, a tablespoonful of sugar and half a teaspoonful of salt, two tablespoonfuls of butter, two eggs and enough milk to make a mixture to roll. Roll out and cut in squares, place a pear or apple or peach in each square, bring the corners together; on top of each place a bit of butter and a dash of cinnamon with a sprinkling of sugar. Pour into the pan a cup of hot water. Bake until well browned and serve with cream and sugar.

Pour a rich powder biscuit batter over peaches in a deep dish and bake. Turn so that the peaches are on top. Heap with sweetened whipped cream and serve.

### THE PLEBEIAN CABBAGE.

IF YOU have a friend worth loving, Love him. Yes, and let him know that you love, ere life's evening Tinge his brow with sunset glow.

### MORE ABOUT VEGETABLES.

There are many dishes which may be made much cheaper when combined with vegetables. A small piece of meat, a pound or pound and a half, if cut in serving-sized pieces, with carrots, an onion and a few potatoes added, will be well seasoned.

### Game Too Small.

A well dressed man called at the office of a celebrated New York criminal lawyer the other day.

"I want you to take my case," he began, when shown into the private office. "I am charged with burglary, but I assure you I am as innocent as an unborn babe."

"You are, eh? Well, we don't want your case," replied the great lawyer. "We defend only notorious criminals. You had better go to some young lawyer."

by the meat and make a good dish for five people.

If the meat is well browned in fat before adding the vegetables and water the flavor is greatly improved.

Stuffed Onions.—Parboil large onions, remove the centers, chop and season with butter, pepper and salt and mix with any cold cooked sausage and bread crumbs; fill the centers and bake, basting it with soup stock or butter and water. Any cold meats, such as tongue or ham, is very nice for this dish.

Potato Vienna Rolls.—Mold mashed potato into the shape of rolls about four inches long, brush with egg and roll like creases across the roll with a knife. Place on a greased pan and bake in the oven until brown.

Potato muffins are very attractive to serve with fish. Grease muffin rings and fill with mashed potato, brush with egg and bake. Slip out carefully and garnish the dish with parsley.

Some Rules About Cooking.—All root vegetables should have a teaspoonful of salt to a quart of water in cooking.

All vegetables should be cooked in boiling water.

Wilted and shriveled vegetables, if soaked for two or three hours, will absorb moisture and many times become quite crisp again.

Cook peas and spinach in an uncovered dish to preserve the pretty green color.



LET us beware of losing our enthusiasm.

Let us ever glory in something and strive to attain our admiration for all that would ennoble, and our interest in all that would enrich and beautify our life.

### COLLECTION OF PUDDINGS.

During the winter months puddings that are rich and hearty may be served with greater frequency than in the warm weather.

Golden Pudding.—Add to a half cup of molasses a half cup of butter, a half cup of sour milk and one and a half cups of flour, one egg well beaten, a pinch of salt and one-half teaspoonful of soda; mix, and beat well and steam two hours.

Serve with this the following sauce: One egg, half a cup of butter, one cup of sugar, two tablespoonfuls of flour and a pint of boiling water. Flavor with either lemon or vanilla.

An egg sauce would be good with the above pudding. Beat two eggs well, add a cup of milk, a fourth of a cup of sugar, and flavor to taste.

Baked Indian Pudding.—Scald a quart of milk; stir in three-fourths of a cup of corn meal. Cook well; add a third of a cup of molasses, a pinch of salt. Beat two eggs, add a cup of cold milk to them, and pour into the pudding. Add a few raisins, stir occasionally the first half hour. Bake two hours.

Fruit Dumplings.—To a quart of flour add two teaspoonfuls of baking powder, a tablespoonful of sugar and half a teaspoonful of salt, two tablespoonfuls of butter, two eggs and enough milk to make a mixture to roll. Roll out and cut in squares, place a pear or apple or peach in each square, bring the corners together; on top of each place a bit of butter and a dash of cinnamon with a sprinkling of sugar. Pour into the pan a cup of hot water. Bake until well browned and serve with cream and sugar.

Pour a rich powder biscuit batter over peaches in a deep dish and bake. Turn so that the peaches are on top. Heap with sweetened whipped cream and serve.

Nellie Maxwell.

### Poor Economy.

Charles M. Schwab, apropos of his superb work in aid of released convicts, said modestly in New York:

"O, it is economy to help these men. Help them a little, and their lives, instead of being wasted, are of value to the nation."

"To be niggardly and timid about helping such men is to be like the chap who was asked, the first of the year, to buy a calendar."

"This chap, after studying the calendar thoughtfully, handed it back with a frown."

"No, no," he said, "I can't afford it. I may be dead before the year is out."

### Injustice to the Esteemed Fish.

An old negro in town has been selling fish to various housewives for several years. The other day he took his wares to a house on the south side. The woman of the house examined them.

"Uncle," she said, as she inspected the basket of catfish, "these do not seem to be good. They don't smell fresh."

"Law, honey," replied the old man, smiling, "dat ain't de fish you smells; dat's jes me."—Kansas City Star.